



# Thanksgiving 2010

## Starters

### **Sweet Robust Corn Chowder**

A White Mountain Hotel Tradition

### **Pumpkin Apple Bisque**

Made from Pumpkin, Apples and Fall Seasonings

### **Cranberry and Roasted Pecan Salad**

With a Maple Walnut Dressing

## Entrees

### **Traditional Roasted "Tom" Turkey**

Turkey slow roasted served with freshly Mashed Potatoes, Roasted Butternut Squash, Classic Apple Stuffing, Peas and Pearl Onions, gravy made of pan drippings and Cranberry Sauce

### **Roast Sirloin of Beef**

Sliced Sirloin of Beef, topped with a Cabernet demi-glaze, served with Yukon Gold mashed potatoes, peas and pearl onions

### **Baked Stuffed Haddock**

Fresh Atlantic Haddock stuffed with the chef's seafood stuffing with Shrimp, Crab and Scallops and finished with Lemon Wine Sauce.  
Served with Rice, Cauliflower and Broccoli

### **Baked Ham**

New England style maple ham, baked and finished with a honey mustard glaze.  
Served with Yukon Gold mashed potatoes and roasted butternut squash

### **Vegetarian Delight**

Our Culinary TEAM has created a Holiday Special

## Dessert

### **Traditional Pumpkin Pie**

With freshly made Maple Whipped Cream

### **Grandmothers Apple Pie**

Topped with Gifford's Vanilla Ice Cream

### **Bourbon Pecan Pie**

Topped with Gifford's French Vanilla Ice Cream

### **White Chocolate Bread Pudding**

Served with warm Vanilla Sauce

**Adults \$32.00**

**Children Under 12 \$15.00**